

Amendments to the Claims:

This listing will replace all prior versions, and listings, of all the claims in the application.

Listing of Claims:

1. (currently amended) A method for the manufacture of chocolate, which method comprises
 - a) ~~the preparation of~~ preparing a cooled but still liquid chocolate mass which comprises
 - i) a fat selected from cocoa butter and cocoa butter equivalents (CBE), and at least one component selected from a) sugar, b) cocoa mass and c) cocoa powder,
 - b) mixing the liquid chocolate mass with a liquid seed material, and
 - c) allowing the mixture to cool to a first temperature below the melting temperature of chocolate, producing solid chocolate,
 - the liquid seed material used in step b) ~~being comprising a cooled, molten~~ mixture, characterized in that wherein when preparing the liquid chocolate mass, it is heated to above the ~~a~~ critical temperature, and subsequently cooled to a second temperature between the first temperature and the critical temperature, the thus cooled chocolate mass is mixed with the liquid seed material, the seed material used being ~~a cooled mixture~~ at a temperature above 30°C, ~~but which substance~~ wherein the cooled, molten mixture has not exceeded the critical temperature and ~~which~~ substantially does not contain any crystalline material in the β' phase, and in that to produce solid chocolate, the mixture is subsequently cooled to the first temperature.
2. (currently amended) A method according to claim 1, ~~characterized in that~~ wherein the

quantity of ~~the cooled, molten mixture liquid substance~~ being added is 10 - 20% by volume of the fat content of the final mixture.

3. (currently amended) A method according to claim 1, ~~or 2, characterized in that~~ wherein prior to being mixed with the liquid seed material, the liquid chocolate mass is cooled to a second temperature of at least 4°C below the critical temperature.

4. (currently amended) A method according to claim 1, ~~one of the preceding claims, characterized in that~~ wherein cooling to the first temperature after the addition of the liquid seed material, takes place at a rate of 0.2 - 3°C/min.

5. (currently amended) A method according to claim 1, ~~one of the preceding claims, characterized in that~~ wherein the method is carried out as a continuous process.

6. (currently amended) A method according to claim 5, ~~characterized in that~~ wherein the mixture is divided into a first relatively small stream and a second relatively large stream, wherein the first stream is cooled more slowly than the second stream, and subsequently used as the liquid seed material, whereas the second stream is cooled yielding solid chocolate.